



How to Make the Perfect Cappuccino



Brandi Flowers
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Introduction

My dearest family,

Since I have gone away to college, I'm sure you've all suffered terribly for lack of the daily cappuccinos I've made for y'all. Since your well-being is always on my mind, I've created the following manual so that y'all can still enjoy an expertly crafted espresso beverage in my absence. I know you're asking yourself: "How could I ever enjoy a cappuccino without Brandi here to make it for me? Is she ever coming home?" You hold in your hands the key to becoming an expert cappuccino artist, and though I may not be there to celebrate your victory over caffeine withdrawal in person, I am certainly there with you in spirit. I've selflessly left you my most prized earthly possession: my Mr. Coffee ECM-160 Cappuccino & Espresso Maker (hereafter referred to as The Machine). Please treat it with all the love and respect I've lavished on your darling heads over these many years.

Love,

Brandi

Manual Overview

After reading this manual you will be able to:

- Select the proper ingredients to make a cappuccino
- Brew espresso using The Machine
- Steam and froth milk using The Machine
- Pour a cappuccino correctly

I will not explain how to operate any cappuccino machine other than the model listed. In the event that The Machine is unavailable, you are more than welcome to purchase a newer model for me. I will happily give you The Machine in exchange. Contact me for details.

Overview of Equipment & Ingredients



Overview of Equipment & Ingredients

Here's everything you need to create the cappuccino you've been longing for.



Ingredients

- 2% Milk
- Medium-grind espresso grounds
- Flavoring syrup
- Cinnamon and nutmeg (optional)
 - * You must use a medium espresso grind; if the grinds are too coarse, your espresso will be watery. If they are too fine, steam will not be able to penetrate the grounds and the espresso won't drip. You can use any beans you prefer, whether it is an actual espresso roast which is much bolder, or you can experiment with some of the flavored whole bean coffees for a lighter taste.

Equipment

- Mr. Coffee ECM-160 Cappuccino & Espresso Maker
- Frothing pitcher
- Cappuccino mug
- Big spoon
- The pig in the photo is optional

The Machine

Take a moment to familiarize yourself with The Machine before you plunge into making the cappuccino. Talk to The Machine. Introduce yourself. Don't be afraid, The Machine wants to make you happy.

The Machine: Mr. Coffee ECM 160 Cappuccino & Espresso Maker Diagram



Making the Cappuccino



Making the Cappuccino

The moment you've been waiting for has finally arrived; you're ready to start your first cappuccino.

Prepping Your Ingredients

1. The perfect cappuccino is all about timing, so prepare everything you'll need before you start messing around with the cappuccino maker.
2. Fill the chilled frothing pitcher with milk, about three-fourths to the top.
3. The frothing pitcher is already chilled – it's hidden on the left side of the freezer under that bag of prehistoric okra nobody wants to eat.
4. Put the carafe in the fridge to keep it chilled. Trust me, temperature matters. Just do it.
5. Unplug the cappuccino maker. Electrocution is bad. Damaging my machine is worse.
6. Remove the brewing basket by rotating the handle to the left.



7. Fill the metal filter inside the brewing basket with espresso grounds up to the line marked 4.



8. Tamp the espresso down with the espresso scoop. Don't pack the grounds too tightly or else the brewed espresso can't come out. No cappuccino for you.
9. Seat the brewing basket back in the housing by rotating the handle to the right.
10. Fill the brewing carafe with water all the way up to the metal band.



11. Add flavoring syrup to the cappuccino mug, two to four tablespoons according to your taste.



Now you're ready to start brewing. Isn't this fun?

Brewing the Espresso

1. Unscrew the lid of the water reservoir – it's going to take some elbow grease because it's steam-locked. Put your back into it!



2. Pour the water into the water reservoir.



3. Replace the water reservoir lid, screwing tightly. If the lid is loose, it could blow off and possibly result in a trip to the ER. Not good.
4. Place the brewing carafe under the brewing basket.
5. Plug in the machine. You can skip this step because you probably didn't unplug it.
6. Turn the selector knob to the BREW setting.



7. Get the frothing pitcher out of the fridge and put it next to the machine while the espresso brews.

8. Wait patiently. The machine will be making some alarming noises – don't panic. If you've followed my instructions it won't blow up.
9. You've come to a critical juncture in your cappuccino and there's no turning back. Now is not a good time to check the mail, check your Facebook, or otherwise check out of the process. In fact, you should probably plant yourself squarely in front of The Machine and stay there, unless the house is on fire. If it is, grab The Machine on your way out the door.
10. Turn the selector knob to the OFF setting when the brewed espresso reaches the line marked 4 on the brewing carafe.



11. Wait a few moments for the stream of espresso to subside (that's a college word, it means 'gently taper off').
12. Pour the espresso in the cappuccino mug immediately – the espresso needs the flavoring syrup to stabilize the acidity. If the unstabilized espresso is exposed to air too long it will taste like feet. Not good.



Now you're ready to steam the milk and make foam.

Steaming the Milk and Making Foam

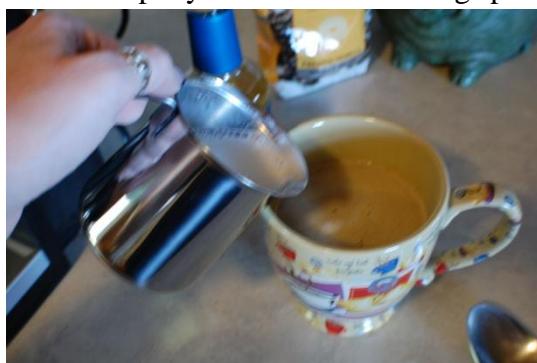
Making foam is an art. Your first attempt might yield foam that is somewhat thinner than the dreamwhip I've been serving to you, but that's perfectly fine. It will still taste lovely, and with enough practice your foam will tower over your cup like a meringue skyscraper. I promise.

1. Submerge the steam arm in the frothing pitcher until the steam arm tip is one to two inches from the bottom.
2. Turn the selector knob to the STEAM setting.
3. Move the frothing pitcher gently around the steam arm using a circular motion.



The steaming process should make a gentle ‘shhhh’ sound. If it sounds like ‘blub-blub-blub’ the steam arm tip is too deep. If it’s whistling like a tea kettle the tip is too close to the surface, which will cause scalded milk to bubble out of the carafe like a volcanic eruption. Not good.

4. Steam the milk no longer than 30 seconds – you’ll know it’s ready when foam reaches the rim of the frothing pitcher.
5. Turn the selector to the OFF setting.
6. Add half of the steamed milk to the espresso in your cappuccino mug, holding back the top layer of foam with a big spoon.



7. Submerge the steam arm back into the milk about halfway down.



8. Turn the selector knob to the STEAM setting again.
9. Make the foam by gently rotating the frothing pitcher around the steam arm.
 - * The tip should remain one to two inches below the surface this time – it's ok if it makes a whistling sound now.
10. Submerge the tip of the steam arm deeper as the foam builds up, about 20 seconds.
11. Turn the selector knob to the OFF setting.
12. Spoon the foam on top of the espresso and steamed milk in your cappuccino mug.
13. Sprinkle with cinnamon and nutmeg if desired. You made a cappuccino all by yourself!



14. Bring me the finished product for inspection. It's only fair that I have this one since I've made you thousands of cappuccinos over the years. If I'm not home, skip step and go to Step 16.
15. Repeat steps to make a cappuccino of your very own.
16. Sip. Enjoy. Repeat.

Glossary & Index



Glossary

brewing basket – removable vessel of The Machine that houses a metal filter, where steam is forced through espresso grounds to brew espresso

brewing carafe – glass carafe collects the brewed espresso

Cappuccino – hot espresso beverage consisting of equal parts espresso, steamed milk, and foamed milk

Espresso - strong coffee prepared by forcing live steam under pressure, or boiling water, through ground dark-roast coffee beans

foam – aerated steamed milk with a velvety meringue-like texture, sometimes referred to as froth

frothing pitcher – small stainless steel vessel used for steaming milk and creating foam for lattes and cappuccinos

latte – a hot espresso beverage consisting of equal parts espresso and steamed milk, with very little or no foam

selector knob – knob that controls the functions of The Machine

steam arm – wand attached to The Machine that forces pressurized steam through the steam arm tip used for steaming milk and making foam

steam arm tip – removable plastic sleeve attached to the steam arm that directs a steady flow of pressurized steam

The Machine – Mr. Coffee ECM-160 Espresso & Cappuccino Maker

water reservoir – steaming tank of The Machine

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Style Sheet for Instructions Manual

Page Elements	Page size	8.5"x11"
	Margins	.05"
	Layout	bound multi-page manual
	Spacing	1.15 for text
	Visual Aids	step-by-step photographs of cappuccino-making, coffee bean graphics for cover and fly pages left-hanging
	Headings	
Type Elements	Typeface	UglyQua for Title and Headings Times New Roman for text
	Size	28 point for title 28 point for headings 18 point for subheadings 12 point for diagram heading
	Style	bold for title bold for headings and subheadings
	Color	olive green accent 3 for title olive green accent 3 for headings brown customcolor(RGB(127,78,37))
Text Elements	Capitalization	all first letters of titles words, headings, and brand names
	Numbers	arabic numerals
	Lists	numbered lists use arabic numerals bulleted items use black dot bullet special notations use asterisk bullet text in numbered lists use standard punctuation including end punctuation items in a series use comma before last item
	Punctuation	
	Style Handbook	<i>A Writer's Reference</i> by Diane Hacker